**Lentil Curry:**

**Ingredients**

1 sweet potato, cut in to 2cm cubes

2 carrots, sliced and halved

1 packet red lentils

6 cups of water

1 sachets of Thai curry paste

1 packet of coconut milk powder

1 packet of couscous

**Directions**

1. Add all of the vegetables, packet of lentils, curry paste & coconut powder to 6 cups of water
2. Bring to a boil & stir
3. Cook on the boil for 15 mins until the lentils and vegetables have softened.
   1. Make sure you keep stirring to make sure the lentils don’t stick to the bottom of the pot
4. Take off the boil and cover with the lid and let it sit while you prepare the couscous
5. Bring 2 ½ cups of water to the boil
   1. Take the pot off the heat
6. Pour in couscous and cover with a lid for 2-3 minutes
7. Lift lid and fluff couscous
8. Combine couscous & lentils
   1. Enjoy ☺